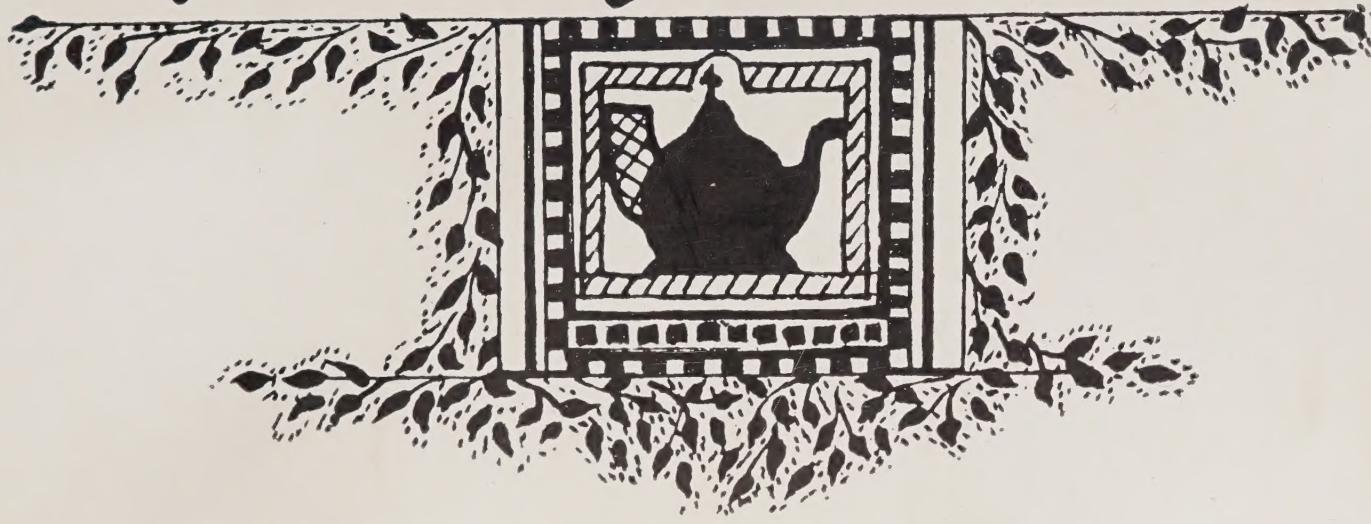


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# Queen Anne's Table



recipes of the town on Queen Anne's Creek  
Edenton, North Carolina

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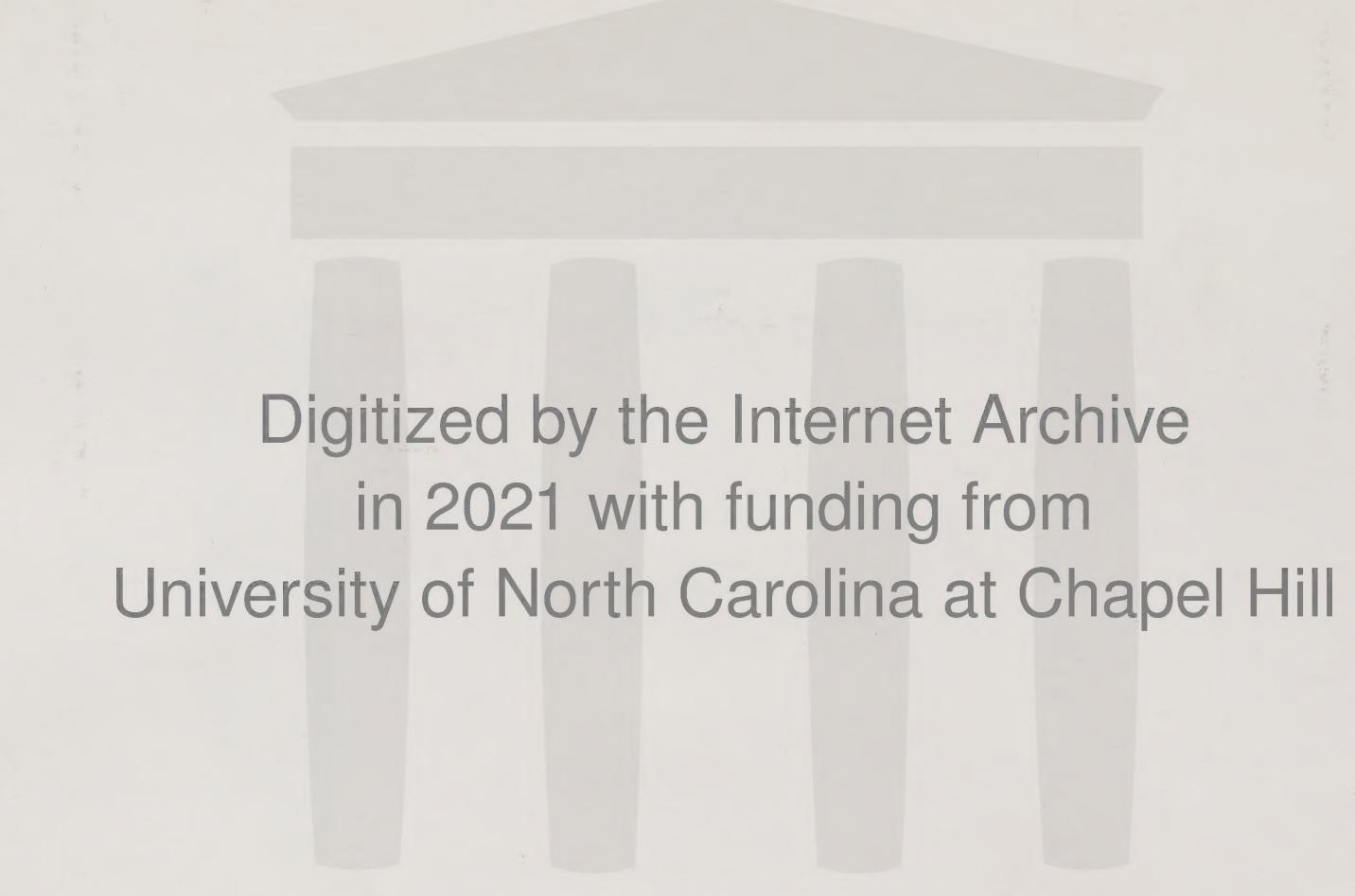
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*Queen Anne's Table*



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Hall

All of the works in this cookbook were donated by families of Edenton and Chowan County. The proceeds from the sales will go to Historic Edenton, Inc. to continue the preservation of the antiquity of our town.

As newcomers to this area, we were immediately intrigued with the wealth of tradition, good cooks and old recipes. With the help of many, we have attempted to tap this resource.

Our thanks to Hussey Harrell, Larey Layton, Carol Sick and John Becker for giving their time and talent to the fine drawings.

Our thanks to Frank Williams for volunteering and doing the "dirty work" of printing.

Our thanks to Pete Manning of the Chowan Herald for helping us with the details of the printing.

And, our very special thanks to the wonderful ladies and gentlemen who contributed their time and family recipes to make this cookbook possible.

We hope you will get as much enjoyment from the local traditions in this cookbook as we did in collecting the recipes and putting it all together!

Debbie Boyle  
Annette Lucas  
Anne Ellis

April, 1976









Albania --- present owner Miss Katherine Brown

12 Eggs. separated  
1 cup Sugar  
1 quart Milk  
1 quart Coffee Cream

### Egg Nog

1 pint Bourbon  
1 pint Brandy  
1/2 pint Rum  
1/2 teaspoon salt

Beat yolks until light and fluffy and gradually heat in sugar and salt. Slowly add Bourbon, brandy and rum. Add milk and coffee cream and mix well. Fold in gradually the beaten egg whites. Make the day before and let sit.

Fold in 1 pint of cream that has been whipped and put in quart containers and store in refrigerator for 2 or 3 days to ripen. May be kept for 10 days.  
Dust each cup with nutmeg before serving.

Recipe given by Mrs. Katherine Brown

## Rum Balls

1 cup crushed vanilla wafers  
1 cup confectioners sugar  
1½ cup finely chopped nuts  
2 T light rum or bourbon  
1 T corn syrup (light)  
2 T cocoa

Mix well fine crumbs, sugar, nuts and cocoa. Add rum and corn syrup. Mix well and form into small balls about 2/3" diameter. Balls may be rolled in powdered sugar and nuts.

Serve as unbaked cookie. Store in tightly covered container.

Yields 4-5 doz. Taste better if they are a couple of days old.

## Carrots and Celery

Wash and peel carrots, cut in small circles - about 3 cups. Wash and clean celery, cut into about ½" pieces - about 1½ cups. Cover with water and cook until tender. Drain off water. Add ½ stick of butter and juice of 1 lemon. Put back over low heat until butter has melted. Add salt and pepper.

Recipes on this page given by  
Mrs. Katherine Brown

## Chicken in White Wine

- 3 Frysers. Cut-up
- 3 Sticks of real Butter
- 3 Sticks of Oleo
- 1 Bottle of White Wine
- Garlic Salt
- Garlic buds
- Paprika

Place cut up frysers on cookie sheet. Sprinkle with garlic salt, and paprika. Set aside. In large pot, pour wine and put butter. Crush several garlic buds. Heat until butter has melted. In large roaster or broiler pan, place chicken. Pour heated wine and butter over chicken. Place in pre-heated oven, 350°, and bake 50 minutes until golden brown. Serve with rice and use wine butter as a sauce.

9  
Recipe given by Mrs. Katherine Brown



The Allison House... present owners Mr. and Mrs. J. E. Debnam

## Apple Toddy

12 large apples - cooked in a little sugar and water with cloves stick in each.	1 Tbsp whole allspice
2½ lbs. loaf sugar	5 quarts whiskey
1 Tbsp. mace	1 quart apple brandy
3 lemons sliced	1½ gallons boiling water

Bake the apples, and cover with a part of the whiskey. Let stand 2 weeks - do away with the apples. I put some brandy over the loaf sugar in a pan on top of the stove. Leave until sugar is almost dissolved. Go slow on species - The above quantities may be a little too strong.

I use one gallon of water instead of 1½ because it weakens the apples. I use six lemons instead of three. I take 1 quart of water and one tsp. tea, steep a few minutes, adding species to this.

It takes about six weeks for the toddy to be real good.

An old tale about this toddy is one which tells how the cook did away with the apples by tossing them into the backyard, only to juice all the chickens out cold the next morning! They enjoyed the toddy too!

Recipe given by Mrs. J. E. DeBraun



D. Boyle

Bandon ... former residence of Inalis Fletcher

## Inglis Fletcher's Cream of Peanut Soup

2 Tablespoons flour  
1 Tablespoon butter  
1 Quart whole milk. hot  
Salt to taste

2 cups peanuts. mashed in  
a spice mortar with iron  
pestle into a paste  
(or 1 cup peanut butter)  
1 jigger of dry sherry

Make a roux of butter and flour. Stir in slowly the  
hot milk and blend until smooth. Stir in peanut  
butter, blending. This should be the consistency of  
split pea soup. When ready to serve add the  
sherry. Top each serving with a teaspoon of whipped  
cream. Serves eight.

## Concord Grape Pie

4 cups steamed, washed concord grapes  
3 T. cornstarch  
1 C granulated sugar  
2 T grated lemon rind  
2 T - 3 T lemon juice  
pastry for double-crust 9" pie

Slip pulps out of grape skins; reserve skins. Cook pulp until seeds loosen; press through colander to remove seeds. Combine pulp and skins. Mix cornstarch in sugar and add to pulp and skins; add lemon rind and juice. Let mixture stand while rolling pastry in pie pan; add grape filling. Arrange lattice top and flute outer edge. Bake 450° for 10 minutes, and then 350° for 30 minutes.

Recipes given by Elizabeth Bunch

## Green Tomato Pickle

1 peck green tomatoes	$\frac{3}{4}$ cup salt
12 medium onions	2 qt vinegar
2 cauliflower	2 lbs sugar
3 green peppers	2/3 cup whole spices

Wash green tomatoes and slice; peel onions and slice; Separate cauliflower into small flowerets. Remove seeds from green peppers and chop. Wash and dice celery. Place by layers in large preserving kettle, sprinkling each layer with salt. Let stand overnight. In morning, drain and add 1 quart vinegar and 2 quarts water; bring to boil and cook 15 minutes. Drain again. Make syrup by boiling spices (tied in cheese cloth), sugar, and other quart of vinegar for 15 minutes. Add pickle, bring to boil and can, hot. Makes 5 quarts. From Mrs. Elizabeth David Welsh and given by Elizabeth Bunch.

## Old Fashioned Chicken Pot Pie

- 1 Fryer-broiler, cut up (or desired pieces)
- 2 Chicken bouillon cubes
- 2 Cups flour

Place chicken in saucepan; add enough water to cover; add salt, pepper and bouillon cubes. Cover pot, bring to boil; then reduce heat, and simmer until chicken is done. Meanwhile make pastry: Combine flour and pinch of salt. Add about  $\frac{1}{2}$  cup warm water and 4 T. chicken broth. Then knead in bowl; transfer dough to lightly floured surface and continue to knead, adding more flour to keep dough elastic and from sticking. Pinch off pieces of dough and roll out to paper thin thickness; cut into strips about 4" x 2". Place pastry strips on baking sheet and refrigerate until chicken is tender. Remove chicken from broth. Bring broth to rolling boil and drop in pastry strips one at a time, while maintaining a hard boil. Cook pastry about 15 minutes after last strip is added. Pie should be slick and slippery. Serve immediately. Spoon pastry over servings of chicken. About 4 servings.

Recipe given by Elizabeth Bunch



The Barker House ... headquarters for Historic Edenton, Inc.

## Edenton Tea Party Cookies

1 quart flour

$\frac{3}{4}$  cup butter or shortening

2 large cups brown sugar

3 eggs

1 tsp. soda, dissolved in little hot water

$\frac{1}{2}$  tsp salt

1 tsp. vanilla

Cream butter and sugar together add one egg at the time and beat well; add the soda which has been dissolved in a small amount of hot water. Add salt and vanilla, then enough of the flour to make a stiff dough. Roll out thin, cut into shapes and bake in oven about  $375^{\circ}$ .



Beverly Hall ... present owners Mrs. Richard D. Dixon, Sr. and Mr. Richard D. Dixon, Jr.

Beverly Hall

W.W. "Laney"

"Laney"

### Beverly Hall Broiled Chicken

6 chicken breasts or whole fowl

Place chicken in small roaster with  
enough water to almost cover.

Add:  $\frac{1}{3}$  cup vinegar

1 tsp. salt

2 bay leaves

Dot each piece of fowl with butter.

Cover entire fowl with worcestershire

Let COOK at 350 for about 1 hour.

Remove top of roaster, dot with  
butter again and broil until  
golden brown. Thicken gravy

Slightly -

recipes on this page given by  
Mrs. Richard Dixon

### Corn Sticks

1  $\frac{1}{4}$  cup yellow cornmeal

$\frac{2}{3}$  cup unsifted all-purpose  
flour

$\frac{1}{4}$  cup sugar

1 T. baking powder

$\frac{1}{2}$  tsp. salt

1 egg

1 cup milk

$\frac{1}{4}$  cup salad oil

Preheat oven to 425 and grease two  
corn stick pans - In bowl, stir  
cornmeal with flour, sugar, baking  
powder and salt. Add egg, milk &  
oil - with wire whisk or rotary  
beater, beat just until smooth (1  
min.). Put in pans - Cook 12-15 min.  
until brown and turn out. Serve hot.

## Buttermilk Bran Muffins

1 cup sifted all-purpose flour  
2 tsp. baking powder  
 $\frac{1}{2}$  tsp. baking soda  
 $\frac{3}{4}$  tsp. salt  
3 cups whole-bran cereal

$\frac{1}{2}$  cup seedless raisins  
 $\frac{1}{3}$  cup shortening  
 $\frac{1}{2}$  cup sugar  
1 egg  
1 cup buttermilk

Preheat oven to 400 and grease bottoms of muffin pan or use paper liners - Sift flour with baking soda, baking powder and salt into medium bowl - Add bran and raisins and mix well - In large bowl using wooden spoon, cream shortening with sugar until light and fluffy - Beat in egg - using fork; add flour mixture alternately with buttermilk, stirring only 'til dry ingredients are moistened - Batter will be lumpy - Quickly dip batter into muffin pan filling not  $\frac{2}{3}$  rds full - Bake 20 to 25 minutes until golden brown - Loosen edge of each muffin with spatula and turn out -

recipe given by Mrs. Richard D. Dixon

## Pound Cake

1 lb. butter

1 lb. sugar

8 whole eggs

(can use 2 more yolks  
and save whites for icing)

3 cups cake flour after sifting

$\frac{1}{4}$  tsp. salt

Scant tsp. baking powder

almond flavoring - one  $\frac{5}{8}$  oz. bottle

Cream well butter and sugar.  
Add eggs one at a time, beat  
well -

Add flour mixed with baking  
powder.

Gradually beat & add almond  
flavoring -

Pour in greased tube pan and  
bake at 350 for about 1 hr.

Feel top & see if it bounces  
back; if it does, it's ready  
to come out of stove -

This is probably the most famous recipe from  
"Favorite Recipes from the House of Ruth", called  
"the Birthday cake" and was always baked for  
special occasions -

recipe given by Mrs. Ruth Rhea Elliott



R.N. Campbell

Coffield House ... present owners Mr. and Mrs. R.N. Campbell

## Broiled Duck

Cut 2 ducks down center, wipe them with paper towel and rub all sides with a cut lemon half.

Mix together: 1 T. coarse salt,  $\frac{1}{2}$  tsp. freshly ground pepper,  $\frac{1}{2}$  tsp. dry mustard.

Rub duck pieces with this mixture. Place duckling on a broiling rack about 5" from heat. Broil under-sides 30 min. Remove from broiler and pour off fat. Turn duck skin side up and return it to broiler for another 30 min. until crisp and brown. Serve with oriental sauce.

Oriental Sauce: In small saucepan mix 3 T. soy sauce, 3 T. sherry, pinch of sugar,  $\frac{1}{2}$  cup beef stock and  $\frac{1}{4}$  tsp. of grated fresh ginger root.

Simmer for 5 min to blend flavors and pour in a heated sauce boat.

Recipe given by Mrs. Nancy J. Campbell

## Wassail Bowl

3 dozen eggs, separated  
4 quarts apple cider/or juice  
 $1\frac{1}{2}$  quarts orange juice  
6 cups sugar

10 cups water, heated  
4 cups lemon juice  
12 bottles claret

A bag made of the following spices: 30 cloves, 5 sticks cinnamon, 6 T. allspice, 6 T. mace, 6 T. ginseng, 6 T. nutmeg, 5 T. lemon peel, 5 T. orange peel.

Stir spices in hot water and boil  $\frac{1}{2}$  minute. Add juices and sugar and stir until dissolved. Add wine. Heat, but do not boil. Beat egg yolks and whites separately and fold yolks into whites. Pour into punch bowl and add heated mixture. Whisk until frothy. Looks pretty on bed of holly leaves. Makes approximately 90 cups.

Recipe given by Mrs. Nancy J. Campbell

## Bill's Cake

½ C. Crisco  
2 sticks butter  
3 cups sugar  
6 eggs  
1 C. fresh whole milk

3 C. all purpose unsifted flour  
¼ tsp. baking powder  
1 tsp. almond extract  
1 tsp. vanilla

Mix crisco and butter well. Add sugar gradually. Add eggs one at a time. Add milk. Add flour gradually. After well mixed and smooth add baking powder, almond extract and vanilla. Pour batter into angel food pan (greased and floured). Bake 2 hours at 275 and "don't mess with it." Check after 2 hours. Top should be browned. If it is not, turn oven up slightly. Test again with straw. Cool. Remove from pan and store covered at room temperature. Will keep for 1 week at least. Bottom may be moist but that's okay.

Recipe given by Bill Forehand.



The Craven House... present owner Miss Elizabeth Moore

## Grated Potato Pudding

3 cups grated sweet potatoes

1 1/2 cups sugar

1 1/2 cups milk

1/2 cup warm water

1/2 cup butter (or butter and lard)

2 eggs well beaten

1/2 tsp salt

pinch allspice

Cream butter and sugar. Add eggs.

Gradually add potato and milk. Add water last. Add spice. Cook at 350° until crusty.

May be cooked ahead and reheated.

Recipe given by Miss Elizabeth Moore



Deerfield --- present owners Mr. and Mrs. Frank Williams

D. Boyce

## Beaten Biscuits

1 quart flour (4 cups)

1 tsp. salt

1 tsp. sugar

pinch of baking powder

4 lumps of lard the size of a goose egg (or 4 T. Crisco)

work lard into dry ingredients until it looks like cornmeal. Use a mixture of  $\frac{1}{2}$  cup cold water and  $\frac{1}{2}$  cup milk and work up a stiff dough. Roll it and beat it and beat it until it is smooth as satin. Roll it out and cut the biscuits out and stick them through twice with a fork. Put in a preheated 400° oven for 20 minutes, then 275°-300° for an hour. Turn off oven, but leave them in oven until cold.

recipe given by Mrs. Stranger Williams

## Wine Jelly

traditional Christmas dish

1 Cup sugar

1 Cup water

juice and rind of  $\frac{1}{2}$  lemon

1 stick of cinnamon

8 cloves

Bring above to a boil. Dissolve  
2 pkgs. gelatin in cup of water.

Pour into hot mixture. Strain  
into 1 Quart container. Fill rest  
of container with good wine and  
stir. Let set in refrigerator and  
serve with whipped cream.

## Trains

you use this for filling  
individual tart shells

1 stick of butter

1 box of brown sugar

4 eggs

vanilla

pinch of salt.

Bake until done.

recipes on this page given  
by Mrs. Stranger Williams

## Artichoke Chow-Chow

1/2 peck artichokes  
4 onions  
2 lbs. (5 cups) sugar  
3 pints vinegar  
1 T. red pepper  
2 tbs. mustard seed  
2 tsp. celery seed  
8 tbs. salt  
1 tbs. turmeric

Grind artichokes and onions in meat grinder. Mix vinegar and spices and cook 20 min.. Makes 10 pints or more.

## Deerfield Cauliflower Sauce

1 can of tomatoes, dumped into a stew pot and put on low heat add about a cupfull of peanut butter (crunchy is better). Stir it up as it warms.

Cook cauliflower and pour over when you serve it.

This makes a good cocktail dip.

recipes on this page were given by Mrs. Stranger Williams



The East Custom House ... present owners Mr. and Mrs. R.N. Hines

### Artichoke Pickles

1 peck artichokes  
1 gallon vinegar  
4 lbs. sugar

1 T. mixed pickling spices  
(in cheesecloth bag)

12 onions

1 small box dry mustard

1 cup salt

red pepper pods

wash and scrub artichokes. Pack in jars with layers of onions in between. Bring other ingredients to boil and cool. Pour in jars and add 1 red pepper pod to each jar. Seal and don't open for 5 weeks. 6-7 quarts

### Floating Island

2 cups milk  
3 eggs, separated  
6 T. sugar  
1/2 T. flour  
pinch of salt

1/2 tsp. vanilla or brandy

Beat egg whites very stiff. Heat milk, do not boil. Fold egg whites into milk. Drain whites from milk and put in bowl. Mix beaten egg yolks, sugar, flour, salt and add to milk. Cook slowly and stir until thickens. Cool. Add vanilla or brandy. Serve custard with egg whites on top. Sprinkle with nutmeg. Serves 4-6

recipes on this page given by  
Mrs. Richard M. Hines



## Fau Lamb's Plauters Punch

Mrs. George Wood used to serve this during the holiday season at Greenfield. Although enjoyed by many, the specific ingredients were never written down. All we can do is give an idea of what went into the 5 gallon jug. First you make about 3 gallons of tea, sweetening it to taste. Then you take about a dozen lemons and add the juice to the tea, and then boil  $\frac{1}{2}$  of the rinds and add them. You finish it by filling the rest of the jug with whiskey and let it sit for a week or so. Mrs. Wood used to add soda when serving it just to make it bubble!

recipe recalled by Mrs. George Wood's children

## Peanut Paste

parboil and grind 3 cups  
peanuts - add  
2 cups brown sugar  
2 eggs, beaten.  
1/2 stick butter

Spread 1/2" thick in  
well greased baking  
pan.

Cook 400° until browned  
slightly - cooks fast.  
Serve cut in pieces as  
hors'd'oeuvres.

## Perfection Salad

1/2 cup finely cut cabbage  
1 can tiny peas  
1/2 can pimentoes  
1 1/2 cup celery  
2 pkg. gelatin, dissolved in  
pea juice and hot water  
1/2 cup vinegar  
1/2 cup sugar  
1/2 tsp. salt  
little lemon juice  
recipes on this page were  
Mrs. George Wood's given by  
Mrs. Stranger Williams

These are recipes or such from the cookbook of  
Mrs. J.E. Haughton, 1871, handed down to her  
daughter Mrs. George Wood. It was given to us  
by Mrs. Stranger Williams.

Cure for a severe cough-

To 1 lb. hops, pour 1 quart water over them and  
boil down to a pint, then strain and add  
1 lb. brown sugar and boil to a thick syrup.

To make white wash-

2 gallons of lime and water sufficient to mix  
1 pint Kerosene oil  
2 lbs. sugar  
mix and apply



The Hatch House ... present owners Mr. and Mrs. Junius Davis

## Margaret Davis' Meringues

4 egg whites  
1½ cups sugar  
2 tsp. vinegar

2tsp. vanilla  
2tsp. cornstarch

Preheat oven to 450° F. Beat egg whites with all ingredients but sugar until soft peaks form. Add sugar gradually until it is dissolved. Put spoonfuls of mixture on brown paper on cookie sheet. Build up sides slightly if meringues are to be filled. Put in oven, turn it off and leave meringues for 2-3 hours. Makes about 2 doz. 3" meringues.

recipe given by Margaret Davis  
39



Haughton Point -- present owners  
Mr. and Mrs. T. B. H. Wood

## Old Fashioned Lemon Pie

1 cup sugar  
3 eggs, separated  
spoonful of butter, size of walnut  
grated rind of 2 lemons and juice  
2 pie shells

Whip egg whites with 2 T. sugar.  
Cream butter and sugar and add  
other ingredients. Add egg whites.

Bake pie shells 10 min at 400°  
(if frozen) 5 min. if thawed.

Add filling and bake (pies)  
25 min. at 350°.

recipes on this page given by  
Mrs. Virginia Wood

## Ecliptic Tomato Aspic

1 no. 2 can tomatoes  
1 cup celery  
1/2 cup chopped onion  
1/2 cup chopped green peppers  
1/2 tsp. salt  
1 T. sugar  
3 T. vinegar  
sprinkling of black pepper  
1 pkg. lemon gelatine

Boil tomatoes, celery, onion  
and green pepper for two  
minutes. Add salt, sugar, pepper,  
vinegar. Pour over lemon gelatine  
stirring to dissolve. Let  
congeal. 8 servings.

### Mayonnaise

1 egg well beaten (use blender  
these days)

1 T. lemon juice

1 1/2 tsp. salt

1/4 tsp. red pepper

Mix these with egg. Add 1 cup vegetable oil very, very slowly - if not as thick as you want add more.

If mayonnaise separates, start at beginning and add the floc to this batch as oil.

recipe given by  
Mrs. Virginia Wood

### Pickled Peaches

3 pints vinegar

5 lbs. white sugar

3 sticks of cinnamon

Boil together until sugar is dissolved. Boil 8 lbs of peeled peaches in the syrup. Be sure 2 cloves are stuck in each peach - 1 at each end. The peaches will look clear after a while. When this is happening put peaches in sterilized jars. Pour syrup over peaches.

Run care knife down sides of jar to let air out. Put tops on jars.

### Stewed Tomatoes

1 qt. canned or fresh tomatoes  
1 cup sugar  
 $1\frac{1}{2}$  tsp. salt  
2 tsp. black pepper  
1 cut up small green pepper

Mix all together and bake at  
350° for 1 hour.

recipis quix by  
Mrs. Virginia Wood

Pepper Jelly - serve as  
hors d'oeuvre with  
cream cheese & crackers

3 large green peppers  
3 or 4 large hot red peppers  
 $1\frac{1}{2}$  cups cider vinegar  
6 cups sugar  
1 bottle ketchup  
few drops green food coloring.  
Put  $\frac{1}{2}$  peppers and  $\frac{1}{2}$  vinegar in  
blender and blend well. Repeat  
with rest. Combine pepper and vinegar  
mixture and sugar in saucepan.  
Bring to boil for 5 full minutes.  
Stir all the time and don't over boil.  
Add food coloring and remove  
from heat. Skim well. Put in  
sterilized jars and cover with wax.  
Store in dark place. Makes  
 $4\frac{1}{2}$  pt. jars.



Hayes Farm---present owner John Gilliam Wood

J. F. Baker  
1972

These two recipes, given by Mrs. John Gilliam Wood are favorites at Christmas dinner at Hayes.

### Pickled Oysters

Take one gallon of oysters, lift them out of juice and wash. Strain juice and pour into kettle with a little salt. When juice comes to a boil, put in oysters and stir them until firm and white. Take from liquor. To boiling liquor add: 1 1/2 pints vinegar, 1 oz. whole all spice, 1 oz. whole black pepper and 1 oz. whole mace. Let boil up and set aside to cool. When cold, pour over oysters and serve.

### Mock Turtle Soup

Cover: one 3-4 lb. beef shank, 4 diced white potatoes, 1 sm. can tomatoes and one large diced onion with water, add salt and cook slowly until meat is tender. Let stand overnight. Remove meat, skim and remove any fat. Strain through cheese cloth until clear. When ready to use, put strained juice on stove with one Tblsp. whole cloves. Check saltiness. Cook 4 eggs hard. When ready to serve, place a slice of hard boiled egg and a slice of lemon in each soup plate. Add a half pint of sherry to the soup just before serving.

### White

1 lb. butter  
 1 lb. flour  
 1 1/4 lb. sugar  
 12 eggs  
 3 lbs. citron, thinly sliced - cut in pieces.  
 2 sm. coconuts - grated  
 2 lbs. almonds, shelled, blanched cut in pieces.  
 1 wine glass brandy and wine  
 3 tbsp. cinnamon  
 3 tsp. mace  
 1 tsp. nutmeg  
 lemon juice  
 Soda and molasses

### Fruit Cake

### Black

1 lb. butter  
 1 lb. flour  
 1 1/4 lb. sugar  
 12 eggs  
 3 lbs seeded raisins - chopped.  
 1 lb. citron - thinly sliced - cut in pieces. 1 tsp: nutmeg  
 1 lb. figs, chopped  
 1/2 lb. lemon peel  
 1/2 lb. orange peel  
 1/2 lb. candied pineapple  
 1/2 lb. candied cherries  
 1 wine glass brandy and wine  
 lemon juice  
 Soda and molasses

about 2 tsps:  
cinnamon  
cloves  
allspice  
mace

\* Mix butter, sugar and egg yolks til nice batter. Reserve flour. Set fruit on board or brown paper. Work flour into fruit, adding spices. When well coated add to batter, adding any remaining flour. Then add molasses and soda (put 1 tsp. soda in cup, add molasses to fill, stir til foamy, before adding), lemon juice, wine and brandy. Mix well with hand. When mixed, fold in stiffly beaten egg whites. Pour in steekle pan. Steam for two hours, then place in 200°-250° oven. Let brown and dry out. Test for doneness with straw.

\* Use the mixing directions for both cakes.

## Chocolate Blanc Mange

Soak 1 pkg. gelatin in one cup of milk. Place on stove  $1\frac{3}{4}$  cakes chocolate. Melt and add  $\frac{1}{2}$  cup sugar, into this stir 6 cups of milk.

When hot, pour mixture over six well beaten egg yolks with  $\frac{1}{2}$  cup sugar. Return to stove and let thicken - stirring constantly. When thick, add gelatin. Cook a little longer and if necessary, strain.

Flavor with a little vanilla and a bit of salt. When cold and very thick, add the six egg whites, beaten stiffly.

Pour in well rinsed bowl - do not dry bowl.

Serve with whipped cream.

## Scrapple

Scrape and clean well a pig's head. Put on to boil in plenty of water. Cook 4 or 5 hours, or until bones slip easily from meat.

After cutting off fat, put meat into bowl and chop fine.

Let liquor stand overnight and skim. Return meat to liquor. Season with salt, black pepper and sage. Add corn meal until it is the thickness of soft mush. Cook slowly an hour or more. Stir frequently to keep from sticking.

Pour into shallow pan and put in cool place.

Slice when ready to use - and brown in frying pan.

Can be frozen.

These recipes given by Mrs. John Gilliam Wood.

## Iced Green Tomato Pickle

7 lbs. green tomatoes - sliced  
2 gallons water  
3 c. powdered lime  
5 lbs. sugar  
3 pints vinegar  
1 tsp. cloves - powdered  
1 tsp. ginger "  
1 tsp. allspice "  
1 tsp. celery seed "  
1 tsp. mace "  
1 tsp. cinnamon "

Soak sliced tomatoes in lime and water 24 hours  
Drain - Soak in fresh water 4 hours -  
changing water every half hour. Drain  
well through colander.

Make syrup of sugar, vinegar and spices.  
Bring to a boil and pour over tomatoes.  
Let stand overnight.

Next morning boil one hour and seal jars  
while hot.

Yield: 6-8 pints

Recipe given by Mrs. John Gilliam Wood

## Artichoke Mustard Pickle

4 quarts Artichokes - sliced thin

2 lbs. Cabbage - sliced thin

1 quart onions - sliced thin

6 green peppers - sliced thin

Soak the vegetables and artichokes separately overnight  
in one gallon water and one cup salt. Squeeze out.

Cook in  $\frac{1}{2}$  gallon vinegar (save one cup) for five minutes.

Make this paste - Combining:

$\frac{3}{4}$  c. flour

1 small jar prepared mustard

1 Tblsp. Turmeric

1 Tblsp. black pepper

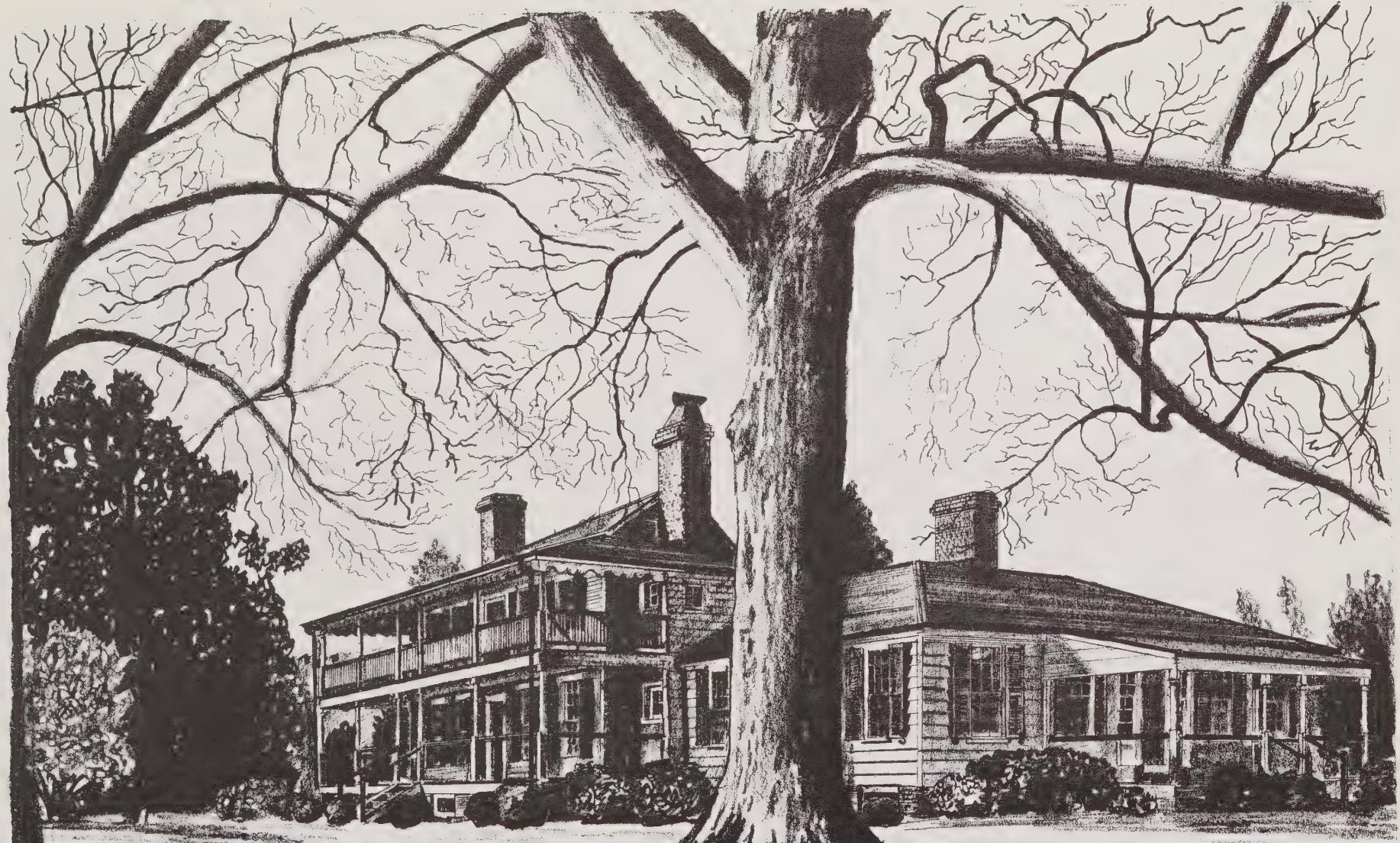
1 Tblsp. white mustard seed

1 Tblsp. white sugar

cayenne pepper

Combine all ingredients and put in jars. Seal while hot!

Recipe given by Mrs. John Gilliam Wood



John T. Price

Price's Inn F.F.P.

## Blight House Plum Pudding

1 lb. chopped suet or butter washed or creamed	1 nutmeg
1 lb. grated bread or cracker crumbs	10 eggs
1 lb. brown sugar	1 1/2 lbs. raisins
1 1/2 lbs. currants	1 lemon, little grated rind
1 lb. dried citron	1 wine glass of brandy
	1 wine glass of wine

Beat eggs separately and well, add sugar to the yolks, then the suet or butter, then the whites, and then the brandy, wine and spices all mixed together, also the lemon juice and rind. Mix fruits well together and without cutting raisins. Then mix the bread crumbs with the fruits and add last.

Grease your pudding bowl or mold inside well, put in the pudding and cover as tightly as possible, leaving no room to swell. Boil for 5 hours and serve hot.

recipe given by Mrs. Rebecca Drane

## Tomato Catsup

6 good sized onions

1 peck tomatoes, quartered to  
make a gallon of juice

3 T. black pepper

2 T. dry mustard

1 pt. vinegar

3 T. salt

1 T. celery salt

1 tsp. sugar

1-2 hot pepper pods

Boil until thick. Cool. Put  
dessert spoon full of olive  
oil into each bottle. Cork  
and seal.

recipes on this page  
given by Mrs. Rebecca Diane

## Tomato Soup

1 qt. can tomatoes

1 qt. fresh milk

1 half teaspoon soda

lump of butter size of an egg

Boil milk in large stew pot - before it  
boils, put tomatoes in. As soon as they  
stew, put in soda and let them stew  
2-3 minutes. Strain through sifter as  
soon as milk boils. Add warm tomato  
juice, butter, seasonings and thicken  
if you prefer. Let it boil once, stirring  
a good deal for it burns easily. If you  
prefer thick, take a  $\frac{1}{2}$  tea cup of the milk  
before it is put in and  $\frac{1}{2}$  T. flour, make  
a paste and add.

## Flour Muffins

2 eggs  
3 C. flour (after sifting)  
2 T. sugar  
2 T. crisco  
2 tsp. baking powder  
water

Cream crisco and sugar. Add beaten eggs, then flour gradually. Add enough water to make it thick as clabber or cake batter.

Put in muffin tins and bake til brown.

recipe of Mrs. Emma Leary  
given by Mrs. Ruth Rhea Elliott

## Egg Cakes

2 cold biscuits, crumbled  
1 T. cornmeal  
1/2 C. flour  
1 C. milk  
1 egg

Scald biscuits and meal with a little boiling water. Mash up. Add flour, then milk and egg. Very thin batter.

Cook in thin cakes on a greased griddle. Lightly butter before removing.

Wonderful for breakfast!

from "Favorite recipes from the house of Ruth" given by Mrs. Ruth Rhea Elliott



The Iredell House... owned by the State of North Carolina

"Laney"

## Fig Preserves with Black Walnuts

Pare figs, cover well with sugar and let sit overnight. Turn into preserving kettle and let cook two hours. To one cup of fruit, add one cup of sugar and juice of a large lemon. Let cook until transparent and until it sets "jelly" which will be two hours or more. Stir frequently to prevent burning. Have an hour before removing from fire. Add slightly chopped walnuts (about  $\frac{1}{2}$  cup to a pint of fruit) Put in small jars or jelly tumblers.

recipe from Mrs. Aggie White - given by Mrs. Wood Privott

## Pepper Relish

12 red peppers, 12 green peppers, 12 onions, 2 cups sugar,  
2 cups vinegar, 3 Tbsp. salt.

Chop peppers and onions. Cover with boiling water and let sit for five minutes. Drain. Add vinegar, sugar and salt. Boil mixture five minutes. Pour into clean hot jars at once.

recipe from Kate Coffield given by Mrs. Wood Privott



The James Fredell, Jr. House ... present owners Mr. and Mrs. W.B. Shepard

CAROL SICK

### Mr. Shepard's Rock Muddle

8 lbs. of rock fish for 8 people

4 lbs. potatoes

2 lbs. onions

1/2 lb. smoked side meat

Dice meat and fry it in large pot.

Put in cut up onion and fry until onion is clear. Add about 1 cup of water per serving, salt, pepper and bring to a boil. Put in potatoes and boil until potatoes are done. Add fish cut in serving pieces. Add red pepper and cook until fish is done - about 20 minutes. Add a little worcestershire and serve in soup bowls.

### Home Seasonings for Sausage (for 25 lbs. pork meat)

1/4 oz. capsicum (or red pepper)

2 oz. sage

2 oz. black pepper

6 oz. fine salt

3/4 oz. nutmeg

Mix seasonings and add to sausage thoroughly.

recipes on this page given  
by Mr. Tom Shepard

## Welsh Rarebit

1½ lb. cheese  
1 T. butter  
½ Cup ale or milk  
1 T. worcestershire  
1 tsp. dry mustard  
cayenne pepper to taste  
1 egg

Cut cheese into small pieces and melt in double boiler. Add butter, liquid and seasonings. Cook until smooth and add slightly beaten egg just before serving.

## Grandmother's Spoon Bread

1 Cup meal  
½ tsp. salt  
2 tsp. baking powder  
1½ Cup boiling water  
2 Cups milk  
3 eggs  
2 T. butter melted in a dish

Mix first 5 ingredients and add boiling water. Add milk and then beat eggs into batter (an egg beater works well).

Bake 400° for 45 minutes.

recipes on this page given by Mrs. Betsy Hassell

## Grandmother's Brunswick Stew

1 large hen  
1 quart butter beans  
1 doz. ears of corn  
2 lbs. onions  
3 lbs. potatoes

1 lb. tomatoes (1 lg. can or 2 sm.)  
1 sm. bottle of catsup  
1 stick butter (if hen isn't fat)  
Worcestershire      } to taste  
salt, pepper

Boil hen until tender and remove from stock. Add cut up onions, potatoes, tomatoes to stock. While these cook, cut up chicken. After these ingredients are well done, add all other ingredients. As this cooks on low heat, stir frequently and mash potatoes on side of pot until stew is desired thickness.

recipe given by Mrs. Betsy Hassell



The Leigh House --- present owners Mr. and Mrs. Nelson Crandall

N. Harrell  
3/76

### Red Snapper Alcaute

1 lb. snapper fillets (or any firm white fish)  
1 medium onion. sliced  
1/2 tsp. salt  
dash pepper  
2 Tbsp. salad oil  
1 Tbsp. dry white wine or lemon juice  
1/4 cup chopped almonds

Lay onion slices on bottom of greased flat casserole dish. Arrange fillets on top. Pour wine and oil over, add salt and pepper. Sprinkle with nuts and bake in moderate oven. ( $350^{\circ}$ ) for 15-20 min. or until fish flakes easily.

serves 3

Recipes given by Harriet Hood

### Colonial Oyster Pie

1 quart fresh oysters  
butter  
short biscuit dough  
salt and pepper.

Roll dough thin and line a casserole dish. Bake in a quick oven until done. Heat oysters until boiling point. Pour into baked crust with small amount of liquor. Add several lumps of butter and salt and pepper, to taste.

Cross-cross top with strips of dough. Add a few more lumps of butter to make it brown nicely.

Return to medium oven and bake until top strips are brown.

serves 6

## Cucumber Salad

1 clove garlic, minced  
1 Tbsp. white vinegar  
2 Tsp. salt  
1 Tbsp. snipped fresh dill  
(or 1 Tbsp. dried dill weed)  
1 1/2 - 2 cups yogurt  
3 med. cucumbers  
1 Tablesp. olive oil  
1 Tbsp. snipped mint leaves

In bowl, combine garlic, vinegar, salt, dill, and yogurt. Blend well. Pare and quarter lengthwise cucumbers, then slice into thin pieces.

Blend with yogurt mixture. Chill. Serve with olive oil and mint sprinkled on top.

## Peach Custard Pie

3 cups sliced fresh peaches  
Combine well 1 cup milk  
1 cup light cream  
3 eggs  
1/4 cup flour  
pinch salt.

(Can use blender, beating 2 minutes)

Add 3 Tbsp. sugar  
1 tsp. vanilla or 1/2 tsp. almond extract

Pour over fruit, arranged in pie pan. Bake at 375° for 45-50 min. or until set.

Canned peaches or apricots can be used if well drained.

recipes given by Harriet Hood

## Spaghetti with White Clam sauce

1 1/2 lbs. thin spaghetti  
3-4 cans minced clams  
1/3 c. olive oil  
1 stick butter  
4 cloves garlic-minced  
1/4 c. lemon juice  
3 Tbsp. oregano or Italian seasoning  
2 Tbsp. parsley flakes  
1/2 tsp salt.  
Tabasco to taste  
1/2 tsp. freshly ground black pepper.

Melt butter in skillet, add remaining ingredients except pepper and lemon juice. Bring to a boil and simmer for about five minutes. Add pepper and lemon juice. Pour immediately over hot, cooked spaghetti. Toss thoroughly and if desired, sprinkle with freshly minced parsley.

serves 6-8

## Fish in Wine sauce

2 lbs. haddock fillets (or other firm white fish)  
1 stick butter  
1 cup dry white wine  
can artichoke hearts.  
salt, lemon, pepper and flour

Salt and pepper fillets and dredge in flour. Place overlapping in a greased pan. Cut butter in chunks and place on fillets. Cut artichoke hearts in half and place on fillets. Pour wine over all. Bake in 400° oven, basting once or twice, for about 1/2 hour or until fish flakes.

Sprinkle with paprika and serve with lemon wedges.

recipes given by Marcia Crandall



The Littlejohn House -- present owners Mr. and Mrs. Thomas C. Byrom

## Southern Pecan Pie

3 eggs  
1 cup white sugar  
 $\frac{1}{2}$  cup corn syrup  
 $\frac{1}{4}$  cup butter  
1 teas. vanilla  
1 cup nuts

Cream butter and sugar,  
beat in eggs one at a time.  
Stir in corn syrup, vanilla,  
and pecans. Fill unbaked  
pie shell and bake at 375  
for about 40 minutes.

recipes on this page  
given by Mrs. Tom Byrum, Jr.

## Barbecued Chicken

$\frac{3}{4}$  cup catsup  
4 T. worcestershire  
2 xsp. prepared mustard  
 $\frac{3}{4}$  cup vinegar  
2 bay leaves  
 $\frac{1}{2}$  cup water  
1 T. sugar  
 $\frac{1}{4}$  tsp. salt  
Xabasco

Quarter frying size chickens  
and place in pan with large  
slice of onion on top of each  
piece. Pour sauce made of  
above ingredients over chicken  
and cook at 350 for 2 hours.  
Baste constantly.

## Coconut Pie

2 eggs  
 $\frac{3}{4}$  cup sugar  
1 T. plain flour  
 $\frac{1}{4}$  stick margarine  
2 cups milk  
1 tsp. vanilla  
2 cups coconut

Beat eggs, add sugar and flour, melted butter, vanilla, milk and coconut.

Pour into unbaked pie shell and cook at 350 for 30 minutes.

recipes on this page given  
by Mrs. Tom Byrum, Jr.

## Watermelon Rind Pickles

10 lbs. peeled rind  
1 lime (11 grams)  
8 lbs. sugar  
 $\frac{1}{2}$  gal. vinegar  
 $\frac{1}{3}$  box mixed spices  
 $\frac{1}{2}$  box whole cloves

Soak rind in 1 gallon of water and lime overnight. Wash-boil in slightly salty water for 20 min. Drain well - Boil vinegar, sugar and spices (which are tied in bag). Add rind when it comes to a boil and cook until clear and tender — about 2 hours or longer. Place rind in clean jars and fill with syrup.

## Sweet Potato Pie (for 2 pies)

2 unbaked pie shells

6 small sweet potatoes - wash  
and boil until real done; peel  
and put in mixing bowl

add 1 stick butter to warm  
potatoes and start mashing  
then add 1 cup milk

2 cups sugar

1 cup flour, if like  
real stiff, or  $\frac{1}{2}$  cup for loose.

Bake at 350 for 25 minutes -

recipes on this page given  
by Mrs. Beulah J. Wadsworth

67

## Corn Bread Doggers

Sift 1-1 $\frac{1}{2}$  cups corn meal

Pour 1 cup hot water over  
it to scald it.

Add 1 egg

$\frac{1}{2}$  tsp. baking powder

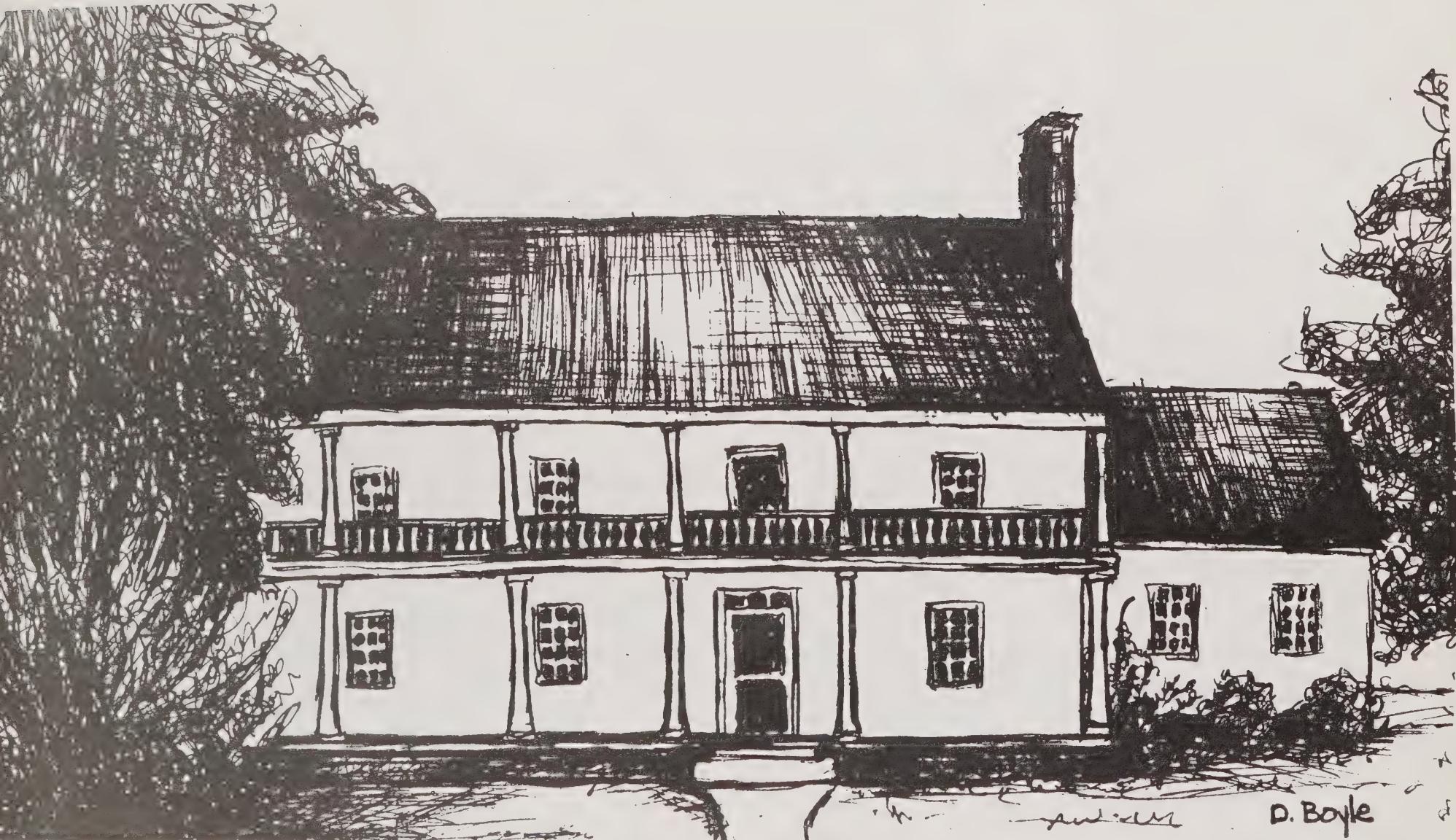
$\frac{1}{2}$  tsp. salt

$\frac{1}{2}$ -1 cup milk

to COOK -

Bake by rolling out into  
biscuit forms and put on  
greased pan -

Fry by teaspoons in  
hot grease -



Martinique --- present owners Mr. and Mrs. W. H. Winborne

## Good Dinner Down on the Farm

- 1 ham hock with enough meat for a meal
- 2 or 3 collards
- 1 cup cornmeal
- 2 lbs. more or less of sweet potatoes

Wash sweet potatoes and place unpeeled in 400° oven for 1 hour. Place ham hock in deep pot and cover with water and cook until meat is tender. Remove ham hock.

Strip collard leaves, using only the tender ones. Wash well and push greens under water in pot and cook 30 min. or til tender. Keep pushing greens down several times while cooking. Do not over cook. Drain and chop.

To make cornmeal dumplings, sift meal and stir in enough cold water to make a batter that sticks together. Add a pinch of salt. Put a spoonful of batter into palm of hand, roll and pat until very thin and drop into pot.

Make about 3 small dumplings. Let cook you about 15 minutes and take up.

By this time sweet potatoes should be done and meal ready.

### Hot Vinegar sauce

This sauce is used by many persons in Eastern North Carolina, it is necessary with Collards.

Chop 1 small onion and 1 hot red pepper finely. Place in a small bowl and pour about  $\frac{1}{2}$  cup vinegar over.

recipe given by Mrs. Henry Winsome

## Sifflabub

Traditional at Christmas, sifflabub is always made with wine or cider, not spirits so it is considered a lactiferous drink. It may originally have been made by placing a bowl of wine under a cow and milking her into it, producing a broth that added the "bub" (bubbles) to the wine.

Boil a quart of cream, let it stand still until it is cold; pare a lemon thin and steep the peel in a pint of white wine for 2 hours. Squeeze in the juice of a lemon and put in a good quantity of sugar. Put these in your cream and whisk it all one way till it is pretty thick. Fill your glasses with it but don't eat until the next day. You may, if you wish put in a grain of ambergrise. This will keep 3 or 4 days.

recipe given by Mrs. Henry Wixborne

## Sweet Potato Biscuits

2 cups sifted self rising flour  
1/2 cup shortening

1 1/2 cups mashed cooked sweet potatoes  
About 3 T. milk to make soft dough and  
blend. Add enough milk to make a  
soft dough and knead lightly, using  
as little flour as possible on bread board.  
Roll 1/2 inch thick and cut with  
floured cutter. Place biscuits in pan  
and bake at 425° for 12 to 15 minutes.  
These are good served with sausage  
or ham.

Recipes on this page given by  
Mrs. Hurley Winborne

## Creamed Eggs

5 hard cooked eggs

4 T. butter

5 T. flour

2 Cups cream or milk

1/2 cup bread crumbs

Make white sauce of butter,  
flour, and milk, season to  
taste with salt, nutmeg,  
pepper. Stir sauce until it  
boils.

Slice eggs and place a layer  
in bottom of buttered casserole.  
Cover with layer of sauce.

Repeat until filled. Top with  
bread crumbs, dot with  
butter, heat 350° until warm.

Venison - take thin slices of venison, put in bag with salt, pepper and flour and shake well. Put a little butter in frying pan and cook both sides quickly. You can add a bit of vinegar over it at the end.

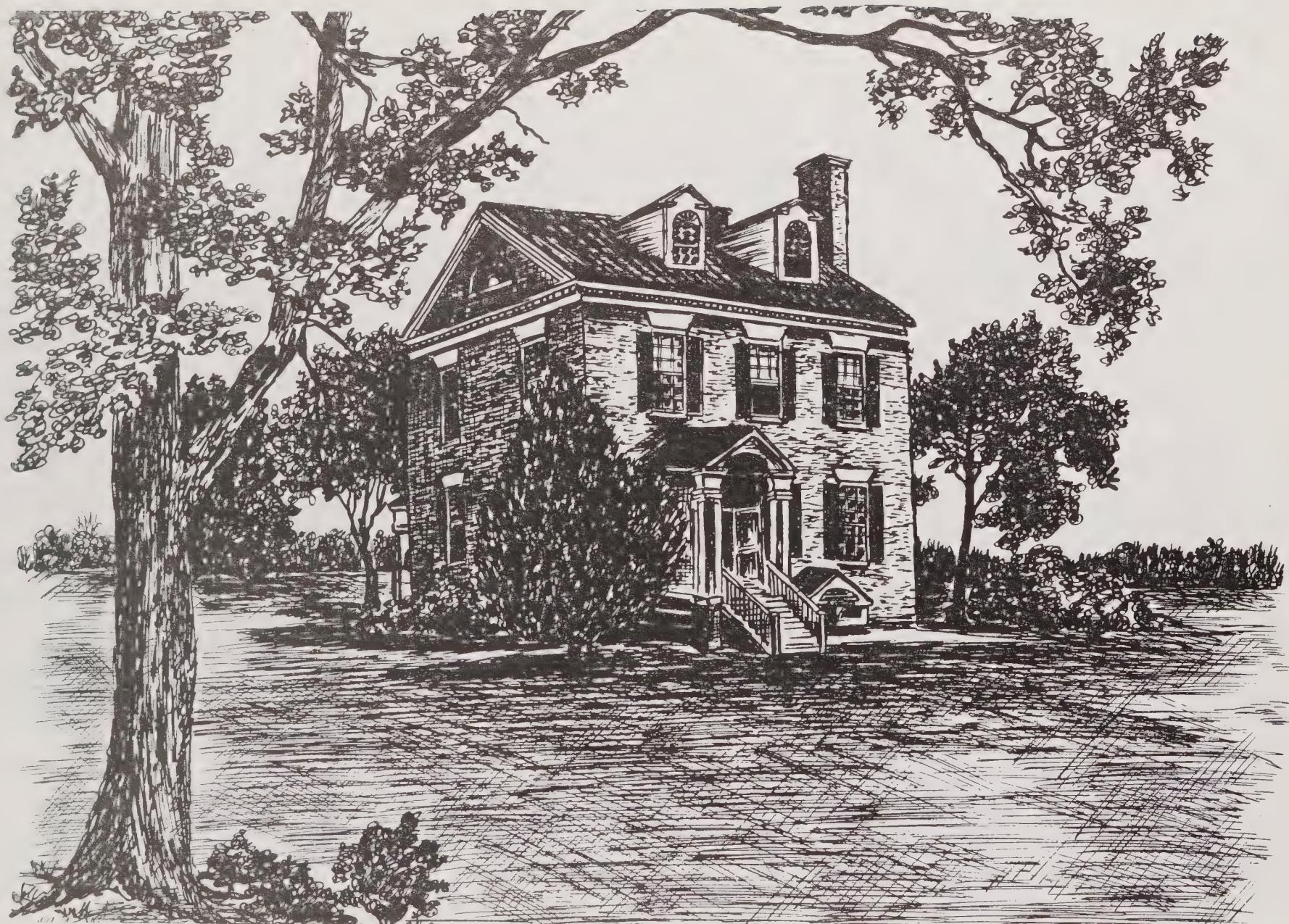
Fish - fry onions and fish together, then add a little flour and water and make a gravy right on top of the fish.

Crabs - take live crabs and pull the legs off and the top plate. Then hammer it out a little and dip in flour and fry.

Crabs - prepare crabs as above, but instead of frying them, put them in a boiling mixture of  $\frac{1}{2}$ " water, bacon, onions and diced potatoes. Cook until done.

Fried Apples - slice up apples and put in frying pan with a little water, cinnamon, sugar and a stick of butter. Fry until apples are clear.

recipes given by Mrs. Cabel Pruden  
73



Mulberry Hill --- present owners Mr. and Mrs. Thomas Wood

"Laney"

### Fried Chicken

Wash chicken and don't dry it. Sprinkle with salt and pepper. Put in a bowl and sprinkle with flour until the chicken is covered with wet, sticky dough. Fry in hot, hot grease.

### Fried Squash

Wash yellow squash, slice it, and add some chopped onion. Boil in just enough water to cover it, and let some of the water boil out. Add seasonings of bacon grease or lard, salt and pepper.

### Collards

Put seasoning meat, salt, pepper, 1 teaspoon of sugar and a little red pepper in pot of water and bring to a boil. Wash collards a couple of times and then add to water and cook until tender.

Recipes given by Mrs. Liza Ford

## Cracklin' Bread

Soak cracklins in 1 cup of warm water and let get soft (about 5 minutes.)

Mash them in the water to get them in smaller pieces.

Add 1 cup cornmeal and 1 teaspoon salt. (If too sticky add more cornmeal.)

Put in greased pie pan and cook at 350° until nice and brown.

## Bar-B-Q

Cook pork shoulder in oven till nice and tender and falling apart.

Chop it up or make chunks out of it.

Bring 1/2 cup vinegar. Salt and pepper to boil. Pour over meat.

Recipes given by  
Mrs. Liza Ford

## Apple Jacks

Make dough from 2 1/2 cups flour  
1 tablespoon shortening  
water - approximately 1 cup - wet  
enough so that you can roll it.

Roll out dough and make each jack, one at a time,  
by making a large biscuit circle. Put apple mixture  
in one half, and fold over, pressing edges together  
with a fork.

Fry in deep fat until nice and brown.

## Apple Mixture

2 packages dried apples  
dash of nutmeg, cinnamon, allspice  
2 cups of water

Boil together until soft and add 1 cup of sugar.  
recipe given by Mrs. Liza Ford



The Paine House --- present owner Mr. P. S. McMullan

## Ice Box Cookies

2 cups of brown sugar  
1 cup of melted butter  
 $3\frac{1}{2}$  cup of flour  
1 tsp soda  
2 eggs  
1 tsp. of salt  
1 tsp. of vanilla  
1 cup chopped nuts

Bake in box with waxed paper.  
Put in ice box. Cook as needed.  
Recipe given by Mr. Phillips McMullan



Pembroke Hall... present owners Col. and Mrs. W.B. Rosevear

"Laney"

## Baked rock fish for six

Take six lbs. of rock fish dressed with heads left on. Season with salt and pepper - inside and out. Place in open baking dish. Dice three small spring onions and sprinkle on top of fish. Place two half slices of bacon on each fish, then sprinkle with flour. Pour  $\frac{1}{2}$  cup water in bottom of pan. Cook in medium oven - 350°. About 30 minutes or until fish are tender when stuck with a fork.

## Spinach scrambled with eggs

Cook three pounds of washed spinach in two cups salted water just until tender. Remove from stove and pour out as much liquor as possible. Chop spinach.

Lightly brown 1tblsp butter in skillet - then add spinach. Sprinkle with black pepper (to taste) and cook until there is no remaining juice. Add two eggs, whipped with fork, and scramble with spinach until eggs are done.

Will serve 6.

recipes given by Mrs. W.B. Rosevear

## Shad Roe Soufflé

3 large pairs of shad roe  
3 eggs separated  
1 cup thick white sauce:  
    3 Tbsp. flour  
    3 Tbsp. butter  
    1 cup chicken stock (in place of milk)  
Salt to taste  
dash red pepper

Remove membrane from roe and mash. Beat egg yolks until thick and stir them into white sauce. Add the mashed roe. Fold in stiffly beaten egg whites. Turn into a buttered casserole dish, and bake in a pan of water in moderate oven, for 50-60 min.

Serve with hot lemon butter sauce:  
     $\frac{1}{4}$  lb. butter  
    juice and grated rind  
    of one lemon

## Egg Sauce for Fish

Make a white sauce of 2 Tbsp. flour, 2 Tbsp. butter and one cup warm milk. Add 2 chopped hard boiled eggs, dash of red pepper, salt, 1 tsp. vinegar (or pickle juice). Sprinkle with parsley.

These recipes given by Mrs. Thomas H. Shepard

## meice meat

boil two lbs of meat until tender and run through  
meat grinder with two lbs suet. To this add:

4 lbs. Chopped apples	1 quart wine	15 oz. ground mace
2 lbs. raisins, seeded	1 quart brandy	1/2 oz. ground ginger
2 lbs. currants	2 grated nutmegs	
2 lbs sugar	1 oz. ground cinnamon	1 tsp salt.

and store in glass or stone jars until needed

## strawberry pie

bake a rich pastry shell and fill with fresh, hulled strawberries.  
Make this syrup:  $\frac{1}{2}$  c. sugar,  $\frac{1}{2}$  c. strawberries, 2 c. boiling  
water. boil two minutes and strain. mix one tbsp  
cornstarch and a little cold water. Add to syrup. Boil for  
three minutes, stirring constantly. Then let simmer until  
thick. Pour into pie shell and cool. Serve with whipped  
cream if desired.

Recipes given by Mrs. Thomas H. Shepard



D. Boyle

Shelton Plantation ... present owner Mrs. W. E. Bond

## Clement Hall Duck

Dress and clean a duck. (draw legs down more closely to the back by winding a string twice around each leg, leaving an inch of space between the legs, then drawing the legs back with the string and fasten securely.) Place on rack of a dripping pan, sprinkle with salt and pepper and cover breast with thin slices of salt pork. Bake about half an hour in a very hot oven, basting every five minutes with fat in pan. Domestic ducks require twice the time. You can stuff the duck with onions or apples to improve flavor, but not to serve. Serve with currant jelly.

recipe given by Mrs. W.E. Bond

### Apple Fritters

1 $\frac{1}{3}$  cup flour  
2 tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
1 egg  
 $\frac{2}{3}$  cup milk

Add beaten egg to milk and gradually add to flour. Let stand one hour at least. Just before frying add apples peeled and sliced - fry in deep fat until delicate brown. Take out and sprinkle with powdered sugar.

### Quick Sally Lunn

2 eggs  
 $\frac{1}{3}$  cup sugar  
3 Tblsp. melted shortening  
2 cups flour  
3 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
1 cup milk

Beat eggs until light, stir in sugar and add shortening. Sift dry ingredients and add to mixture with milk. Put in greased steeple pan - Bake 40 minutes in quick oven.

recipes given by Mrs. W.E. Bond

### Boston Kisses

3 egg whites	1/2 tsp. vanilla
1/4 tsp. salt	1 tsp. lemon juice
1 cup sugar	1/2 cup chopped pecans

Beat egg whites until stiff but not dry. Add sugar gradually, then vanilla and lemon, beating constantly for 20 minutes. Fold in pecans and drop on cookie sheet covered with waxed paper. Bake one hour in a very slow oven, about 250°.

recipe given by  
Emma Gardner

### Cure for Drunkenness

Sulphur of Iron	5 grams
Magnesia	10 grams
Peppermint Water	11 drams
Spirit of Nutmeg	1 dram

Take one wine glass full twice a day.

recipe given by  
Mrs. Hurley Wimborne



Somerset -- present owners Mr. and Mrs. Ross English

## Walnut Wafers

mix together:

2 eggs  
1 coffee cup brown sugar  
 $\frac{1}{2}$  tsp. baking powder  
3 Tbsp. flour  
1 c. Walnut kernels -  
chopped & mashed

Drop with teaspoon on  
well greased cookie sheet.

Bake at  $350^{\circ}$  for 10 minutes  
or until brown around  
the edges.

Cool just enough to get off...  
will break up if too cool.

recipes given by  
Frances Inglis

## "Jets" - a favorite Christmas confection

2 lbs. Confectioner's sugar  
 $\frac{1}{4}$  lb. butter  
 $\frac{1}{2}$  cake unsweetened chocolate  
 $\frac{1}{4}$  cake paraffin  
 $\frac{1}{2}$  tsp. salt  
1 tsp. vanilla

Cream butter and sugar,  
add salt and vanilla. Moisten with  
milk - just enough to stick together  
and make into balls.

Melt chocolate and  
paraffin together. Dip balls  
into mixture using nut or  
butter pick. Put nut on top  
of each.



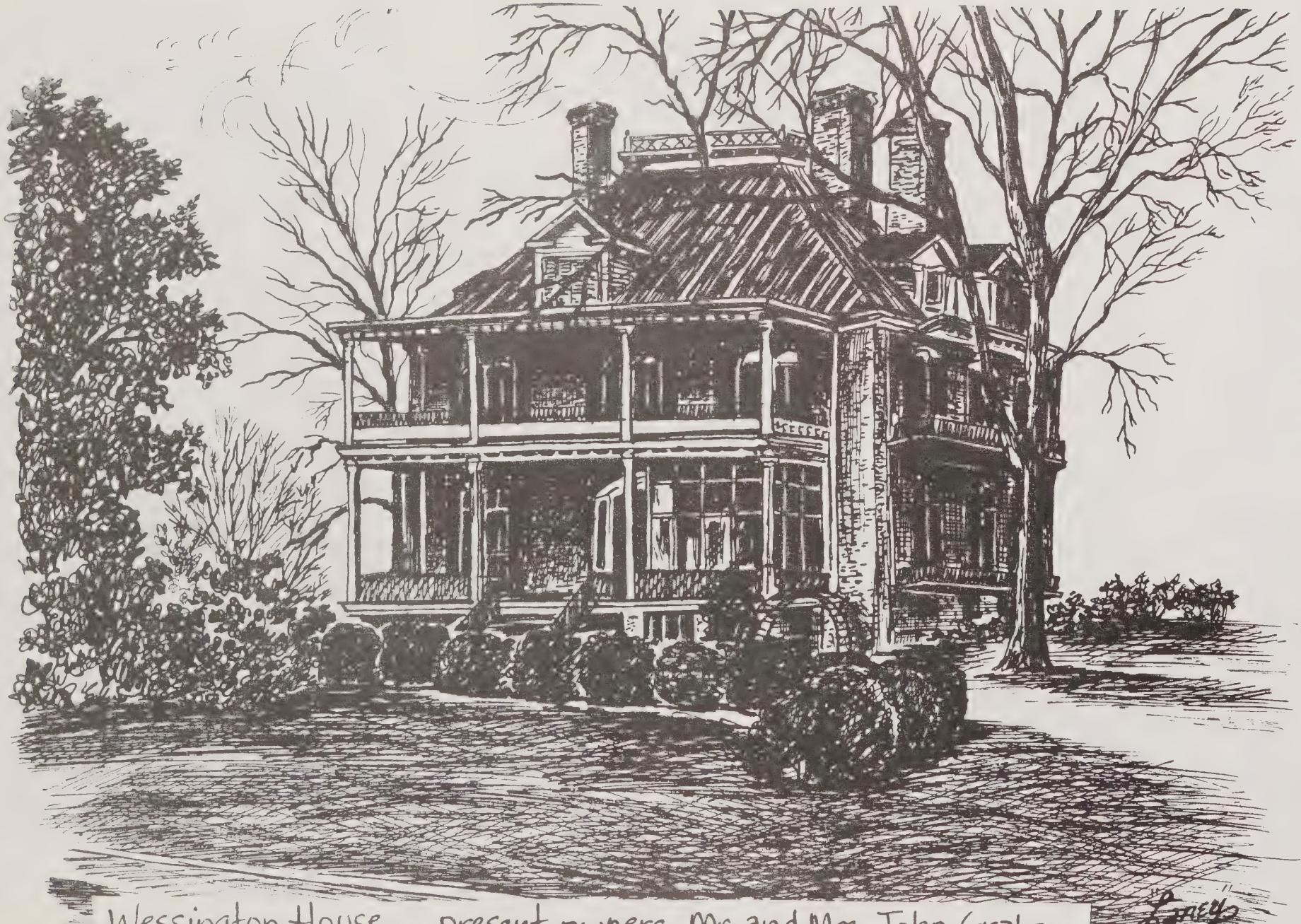
Sycamore --- present owners Dr. and Mrs. R. N. Hines, Jr.  
Edenton, N.C.

## Dandelion Wine

Spread out dandelion heads (no stems) on sheets of paper to eliminate insects. Measure the flowers, and for each gallon of blooms take 1 gallon of water, 1 oz. of ginger root (crushed and tied in a piece of cheesecloth), the grated rind and juice of 2 oranges and 1 lemon. Boil all together for 20 minutes. Strain and add four pounds of sugar. Stir to dissolve sugar. If mixture is not clear, add the white of an egg.

Add  $\frac{1}{2}$  oz. yeast cake on a slice of bread. (some people omit the slice of bread) Put in a crock and tie a cloth over top. Leave it a week, then strain and bottle, loosely closed at first, then more tightly when fermentation is over. The wine is ready to use after six months.

recipe given by Mrs. Richard Thines, Jr.



Wessington House --- present owners Mr. and Mrs. John Graham

James

## salsify soup

Wash and scrape your salsify. To  $\frac{1}{2}$  doz. good-sized stalks, I allow the breast of a chicken or a leg and a wing. Cover with water and let boil till the meat comes from the bone and the salsify is perfectly soft. Then strain and return liquor to saucepan. To two cups liquor allow 1 cup fresh milk, a little butter, salt and pepper and 1 egg well beaten. Boil all well together. This is as I prepare it for a sick person. For the table it calls for 1 qt. of milk to 2 qts. liquor, 2 eggs, and seasoning to taste.

recipe from Pauline C. Shepard 1885  
given by Mrs. John Graham  
93

## Cream Dressing for Slaw

Break 2 eggs together in a dish and beat them very light. Then beat into them 1 T. salt, 1 tsp. sugar, 1 tsp. mustard, 1 tsp. black pepper. Boil one cup of milk and a piece of butter as large as an egg. After this has boiled pour it into the eggs and mix thoroughly. Return all to the saucepan to thicken with a little milk, stirring all the time to prevent burning.

recipe given by Mrs. John Graham

94

## Wine Cream Sauce

1/2 cup butter  
1 cup powdered sugar  
1/4 cup cream  
4 T. of wine  
1 tsp. vanilla  
Beat the butter and cream, add the sugar gradually beating all the time until light and creamy. Add the wine a little at a time.

recipe from Pauline C. Shepard, 1885 given by Mrs. John Graham

## Sponge Pudding

2 cups milk  
1/4 cup butter  
1/4 cup flour

1/4 cup sugar  
1 tsp. vanilla  
3 eggs

Put the milk on to boil. Rub the butter, flour and sugar together, and the hot milk into this until it is thick batter. Then remove from the fire and let it cool. Beat the yolks of eggs well and add to batter. Beat whites to a stiff froth and mix gently in. Pour into pudding dish, place in a pan of hot water and bake  $\frac{3}{4}$  of an hour - 350°.

recipe of Pauline C. Shepard 1885  
given by Mrs. John Graham  
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